

HOT BEVERAGE

GREEN TEA SINGLE BATCH

Craft Hōjicha Nibancha	5
Komakage & Yabukita varieties, heavily roasted over hot sand	
Premium Genmaicha	5
The taste is nutty, slightly sweet and has a subtle aroma of roasted rice	
Premium Sencha Ichibancha	6
Full of leafy green vegetal notes with a thick, silky, and smooth texture	
Green Pearl Gyokuro Ichibancha	8
Edamame and green pea notes, silky texture with a long and dense umami finish	

BLACK TEA SINGLE BATCH

Assam Malt Breakfast Black	5
Sweet full-bodied tea with malty & muscat grape notes and a rich mellow finish	
Lalani & Co House Earl Grey	5
Bright, refreshing, citrusy, and bold	

OOLONG TEA SINGLE BATCH

Kyoto Oolong Nibancha	5
Apricot and banana notes, fruity acidity, syrupy texture, and a biscuity base	

WHITE TEA SINGLE BATCH

Spring Diamond Darjeeling	5
Delicate and light bodied, tropical fruit notes, spring florals, and a smooth finish	

HERBAL TEA CAFFEINE-FREE

Chamomile	4
Sweet, fruity, mellow flavour with a late summer apple orchard aroma	
Triple Mint	4
Balanced and good depth of flavour delivering a refreshing, cooling mint sensation	

COFFEE

Double Espresso Double Macchiato Americano	4
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NOBU CAFE

Sushi Rice, Grilled Bell Pepper, Shiso Leaf, Donko Shiitake. Fried & Served with Tofu Karashi

SHOKUMOTSU (11AM - 6PM)

SALAD

Tuna Sashimi Salad	16
Tuna Tataki, Matsuhisa Dressing, Lettuce, Daikon & Paper-Thin Vegetables	
Nobu Chicken Caesar Salad	16
Lettuce, Wasabi Sour Cream with Truffle Oil, Chicken Thigh, Crispy Rice & Parmesan	
Crispy Shiitake Salad	13
Mixed Green Leaves, Goma Dressing, Crispy Shiitake & Truffle Oil	
Avocado Spinach Salad	15
Baby Spinach Leaves, Yuzu Truffle Olive Oil, Dry Miso, Kizami Yuba & Avocado	

SANDOS

Katsu Beef Tenderloin	24
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Katsu Chicken	16
Shokupan Bread, Tonkatsu Aioli & Dijon Mustard	
Veggie Sando	14
Shokupan Bread, Baby Gem, Carrot, Avocado, Negi, Daikon Pickles, Tonkatsu Aioli & Mustard	

CRISPY SUSHI BUN

Salmon	14
Sushi Rice, Salmon, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Eel and Avocado	18
Sushi Rice, Eel, Nori, Avocado, Jalapeno, Shiso Leaf. Fried & Served with Soy Sauce	
Vegetable Tofu Karashi	12

Prices are inclusive of VAT – 12.5% discretionary service charge will be added to your bill
If you have any dietary requirements or food allergies, please inform your waiter

SUSHI MAKI

Spicy Tuna Hand Roll	12
Sushi Rice, Akami, Creamy Spicy Sauce & Spring Onion. Served with Ginger and Wasabi	
Vegetable Hand Roll	12
Lettuce, Carrot, Cucumber, Avocado, Asparagus & Goma Dressing. Served with Ginger and Wasabi	
Salmon and Avocado Cut Roll	14
Sushi Rice, Salmon, Avocado & Sesame Seeds. Served with Ginger and Wasabi	
Shrimp Tempura Cut Roll	14
Sushi Rice, Shrimp Tempura, Asparagus, Creamy Spicy Sauce. Served with Ginger and Wasabi	

DESSERTS

Macana	9
Mango Cream, White Chocolate Mousse, Pistacchio, Calamansi	
Cheesecake	9
Oat Cookie, Strawberry	
Mochi- per piece	5
Selection of Ice Creams and Sorbets	4.5

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